

NATIONAL CANNERS ASSOCIATION



Information Letter



FOR N. C. A. MEMBERS

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Meeting of Board of Directors

The meeting of the Board of Directors held on May 20th, at the Washington office of the Association was well attended, not only by members of the Board but also by officials of the state organizations. Among matters before the Board for consideration were the investigation of claims for illness or injury alleged to be due to canned foods, Canned Foods Week, the tomato tariff, collection of statistics, seed contract revision, cooperation with the Bureau of Chemistry, freight rate policy and the budget.

CANNED FOODS WEEK

Whether or not there will be a Canned Foods Week this year was left, by the action of the directors, to the discretion of the Canned Foods Week Committee, under whose supervision further efforts will be made to obtain the necessary funds. The report of Chairman Royal F. Clark showed that up to date about \$20,000 had actually been pledged, with about \$17,000 more definitely in prospect.

In his report Mr. Clark stated that distributors were strongly in favor of continuance of the Week and called attention to the enthusiastic endorsement given at the recent meeting of the New York Wholesale Grocers Association. He emphasized the greater need this year of a Canned Foods Week and the fact that the distributors were looking to the canners to give better support than last year.

The meeting enthusiastically and unanimously endorsed Canned Foods Week and adopted a motion authorizing the Association to communicate at once with the state associations asking them to district their states and arrange for a personal canvass of all canners who have not yet contributed, and to call meetings of their executive committees to arrange for this canvass. Reports to the Canned Foods Week Committee are to be

submitted by June 10. When these reports are in, the Committee will decide whether the funds pledged are sufficient to justify putting on a campaign this year.

Those in attendance at the meeting gave assurance that they will personally do everything possible to further this canvass.

TOMATO TARIFF

It was reported to the Board by Chairman H. L. Cannon, that, as a result of a meeting of the Association's Committee on Tomato Imports with a committee of the Tri-State Association and others representing tomato-canning states, petitions will soon be filed with the U. S. Tariff Commission asking for an investigation of the tariff on canned tomatoes and tomato products.

STATISTICS

The Board of Directors endorsed the collection of statistics of stocks of canned foods in the hands of producers and distributors, and requested the Conference Committee to take this matter up with the distributors.

INVESTIGATION OF CONSUMER COMPLAINTS

The report of the Administrative Council approved in principle measures introduced in Congress requiring such marking of prison-made goods as will enable consumers to identify them as such. The Council also proposed a resolution, which was adopted, looking toward more effective investigation of claims made for illness or injury alleged to be due to canned foods, for cooperation with other agencies conducting similar work, and for such legal assistance as may be necessary and in accordance with the policy already established by the Association.

SEED CONTRACT REVISION

The Chairman of the Committee on Seed Contract Revision reported that it had made definite progress in its negotiations with representatives of the seedsmen, with whom a meeting was held on May 18th. It was agreed by the seedsmen's committee to change the present wording of the contract to include reference to the quality of seed in addition to germination and condition as in the present contract. The seedsmen's committee also accepted the principle of arbitration of disagreements arising from contracts as to pro-rata deliveries, quality, germination, etc. The organization of the arbitration board and rules of procedure under which such board may function remain to

be worked out. It is understood that the seedsmen's committee will report at the June meeting of the American Seed Trade Association.

COOPERATION WITH BUREAU OF CHEMISTRY

Chairman Royal F. Clark made a report on the work of the Committee on Cooperation with the Bureau of Chemistry. In accordance with the agreement with the Bureau of Chemistry at Louisville the National Cannery Association has circularized every canner in the United States and has on file four hundred and fifty replies indicating unanimous and hearty cooperation in the effort to eliminate swells and other defective cans from distribution.

The State Associations are also canvassing their members on this subject and the Tri-State Association alone has just reported promises of hearty cooperation from one hundred and twenty of their members.

The distributors' organizations have also promised to take up this subject actively with the retail grocers through their salesmen.

OTHER MATTERS

The Board of Directors endorsed the position of the executives of the Association that the Association shall participate in only such traffic matters as affect the industry as a whole. The Board also authorized the withdrawal of the Association from the pending case (Docket 17776) filed by the Association.

The budget as reported by the Finance Committee was adopted. The report of this Committee showed the Association to be in excellent financial condition.

The Board of Directors approved the recommendations of the Special Committee on Shipping Containers adopted at its meeting in Chicago on March 31.

ADDRESSES AT LUNCHEON

At the luncheon, addresses were made by the Hon. Curtis D. Wilbur, Secretary of the Navy, and by H. W. Phelps, President of the American Can Company. Secretary Wilbur paid a high tribute to canned foods as a contributor to the high food standards maintained by the American Navy. Mr. Phelps, in pointing out the remarkable progress made by the canning industry in recent years, stated that quality is the best advertisement that the industry has, and also made an earnest plea for the industry to give to Canned Foods Week the support it deserves.

Report of the Secretary and Treasurer to the Board of Directors, May 20, 1926

The reports of the President and Secretary at the Louisville Convention covered the activities of the Association up to that time, and the topics discussed in this report will accordingly relate to activities of the Association since that meeting. No attempt will be made to cover in detail the routine service which the Association is daily rendering to its members.

An association such as yours has its daily functions, and as time passes the members are more and more relying on their Association for assistance in meeting their day-to-day problems.

The membership of the Association, if measured in cases, is the largest in its history, with over seventy million cases of seasonal products, and nearly nine million cases of non-seasonal products. It is hoped that this membership can be constantly increased so that in time another reduction in dues can be authorized by the Board of Directors.

The Association is unique in financing the many projects which it is handling. With costs constantly increasing, few, if any, organizations have been able to reduce their dues during the past few years, and many associations have been compelled to increase their dues in order to meet existing conditions.

It has been but a short time since the dues of the National Cannery Association were one cent per case on seasonal products. By successive reductions, the Board of Directors was able to fix this year's dues at one-third of a cent per case, and the work of the Association is broadening all the time and new problems are constantly being taken up.

The personnel of its officers, including the President, the Vice-Presidents, the Board of Directors and the standing committees, shows increasing interest in Association work. This representative meeting here in Washington today is ample evidence of the desire on the part of all officers of the Association to render to the membership every possible service.

The report of the Finance and Executive Committee, which will be presented at this meeting, shows the organization is in sound financial shape. Its officers have carried out the directions of the Board of Directors in establishing a reserve fund, which now amounts to \$63,650, invested in Government Treasury notes deposited for the Association in the Riggs National Bank.

The budget, which will also be presented, will show it has been possible to make a further reduction in some of the operating expenses, and it is reiterated that this has not been done at the expense of slighting any service.

This report can only be a brief synopsis of the Association's activities, but if any member of the Board desires more detailed information, it will be gladly furnished on request of anyone in attendance at this meeting, or any member who will hereafter read this report. It is the desire of the officers to have its entire membership fully posted on Association work.

Cooperation with Bureau of Chemistry

The Committee on Cooperation with the Bureau of Chemistry has made splendid progress in its efforts to carry out the agreement made in conference with representatives of the Bureau at the Louisville Convention and to secure the cooperation of all canners in an effort to eliminate swells or other defective cans from the channels of distribution. In this work the Committee has had the wholehearted cooperation of the state associations, which are also circularizing their members on this subject. Mr. Royal F. Clark, who is chairman of this committee, will report further on the details of this work.

Coding

Any business practice that prevents trouble and saves money is certainly worth adopting. Coding is one of them. What it means to be able to identify the various lots or day's runs of a pack is strikingly illustrated from our records for this year.

A few instances can be cited. A canner of tomato pulp had a carload of his product recently seized by the Government. Laboratory examination of samples of the shipment showed wide variation in the quality of the product, which consisted of several different days' packs uncoded. No practicable method of sorting was available, as laboratory examination of each individual can would have been necessary. A separation into various lots for examination could easily have been made with coded cans and at a minimum of expense.

Another instance when coding helps is in identifying the canner of foods which are claimed to have caused illness or injury to a consumer, and which were sold under a distributor's label. Two reports of that kind, where a canner was able to prove by the code marks that he was not the packer of the foods in question, came to the office in one mail this week.

Surely a practice that costs so little and that may be the means of saving hundreds, or even thousands, of dollars, is worthy of adoption by all canners.

Food Consumption Survey

The survey of canned food consumption which was planned last Spring by the Department of Commerce at the request of

the Association, but which was not made because the work could not be completed before the close of the fiscal year on June 30, will be carried out this Spring. The Department has completed its plans, and field work will soon be under way. The purpose of the survey is to obtain information on what canned foods are commonly used in typical families; what determines the choice between fresh, dried and canned foods; how and where purchases are made, etc. Information will also be obtained covering some hotels, restaurants and institutions.

Investigation of Consumer Complaints

The Board is quite familiar with the general plan of handling investigations of consumer complaints, as this subject has been covered in each of the Secretary's reports for several years. It will not be necessary, therefore, to give more than a summary of the cases investigated so far this year and emphasize certain points of particular interest in connection with this work.

Ninety-eight cases have been investigated so far this year. Of these cases, forty-two have been reported from New York City and thirteen from Boston and vicinity. Boston has been a hot-bed of such complaints for a number of years, but what particularly concerns the Association is the rapidly increasing proportion of complaints from New York City, the major portion of which are claims involving foreign substances in canned foods which caused illness or injury to the consumer.

Everyone is fully convinced that a large portion of these claims are either fraudulent or grossly exaggerated. Neither the Association nor the canning industry can afford to compromise or settle such cases. On account of the serious situation in New York City, it seems absolutely necessary to provide for a more thorough investigation of these complaints and some more effective procedure. A conference on this subject was recently held in New York City, which was attended by representatives of leading wholesale groceries and chain stores in that city.

Correction of Literature

The Association's work in following up and seeking the correction of erroneous or misleading statements in the press has had excellent results, with which you are already familiar. Among those who have injured the canner are well-meaning writers who lack up-to-date knowledge of the industry, and reporters who generally associate intestinal disturbances with ptomaines and tin cans; but probably the most harm is done by pseudo-scientists who publish articles on every conceivable subject whether or not they are equipped to discuss them, and by faddists who have a theory to expound or a food panacea to commercialize.

Another class sometimes causes irritation rather than in-

jury. These are the cartoonists, the columnists, the writers of syndicate advice to the love-lorn. Reminding them that they have made their joke, or obtained what they think is a neatly turned phrase, by harmful reflections on canned foods, may bring a reply, and again it may not. But our experience suggests that it does not pay to take authors of that class too seriously. If such writers are to be won to a sympathetic attitude, they should be approached in all good humor. They invariably disclaim any intent to do injury—and they are most easily to be won over by good-natured protest.

Canned Foods Week

All plans for Canned Foods Week are contingent on sufficient money being pledged to finance the campaign. This year in the canvass for funds the same method was followed as last year, the state associations cooperating in reaching the entire industry by obtaining pledges from canners in their respective fields. Thus far pledges received direct by the Association and through the state associations amount to about \$15,000. An additional \$22,000 is in prospect, making a total of \$37,000. The Canned Foods Week Committee, through Mr. Royal F. Clark, will report upon the finances and other features of this work.

Tomato Imports

In accordance with the resolution adopted at the last convention, President Chase appointed a representative Committee on Tomato Imports to make a thorough study of the situation which threatens the tomato canning industry on account of the rapidly increasing importations of Italian canned tomatoes. The Committee will determine whether it is advisable for the Association to petition the Tariff Commission, with a view to securing an increase in the present tariff rate under the flexible provision of the Tariff Act.

Our committee is cooperating with the various state associations concerned, several of which are actively engaged in getting all the information they can to present a strong case to the Tariff Commission. These state associations have each been asked to prepare a petition to the Commission, based on their local conditions, and send it in through this office. We have supplied the state associations with whatever information we have been able to secure bearing on this subject.

Members of our committee met with a similar committee of the Tri-State Packers Association on Tuesday, May 18th, and the Chairman of our committee, Mr. Harry L. Cannon, will make a special report to the directors regarding the present status of this matter.

Statistics

Facilities are available to the canners and distributors for periodical collection and distribution of statistics on stocks of canned foods in canners' and distributors' hands. This work, it is assured, will be undertaken by government agencies on condition that the industry and distributing trade give the necessary cooperation and assistance. It seems preferable to have the work done by the government, not only because it has facilities for doing the job promptly and at least expense, but also because collection and distribution of the statistics by a disinterested agency will obviate criticism that might otherwise be made. It is for the industry and trade to decide whether they want the work done, and if so, to furnish promptly the information requested so that the results of the surveys will be comprehensive and available with the least possible delay. Prompt distribution of the figures will depend almost entirely on the industry and trade, for the government has facilities to ensure rapid handling of the reports as received.

State Associations

It is evident to all interested that State Associations have in the last few years done an increasing amount of excellent work. The industry is more and more alive to the necessity for better and more efficient organizations, both local and national. The field for the local associations presents ample opportunity for service, which, in no way conflicts with the work of the National Association. Each has a distinctive field and no one appreciates this better than those maintaining a membership in both their local and National Association.

Traffic Matters

Under the authority given them at the Louisville Convention, the executive officers of the Association have decided that the Association shall take action or intervene in only such traffic matters as are general in character, that is, matters affecting the industry in all parts of the country. This leaves to the respective state or sectional associations the handling of traffic matters in which they alone are interested, or in which there may be conflicting interests.

Seed Contract Revision

The Committee on Seed Contract Revision met at Louisville with the committee of seedsmen. After discussing matters of mutual interest in a preliminary way the committee adjourned to meet in Washington in the spring. This spring meeting was held May 18th and a report will be made by Mr. Laurence Melendyke, Chairman of the committee.

Membership List

The Membership List of the Association up to May 1, 1926, has been issued and will be distributed in the same manner as last year. Membership in the National Cannery Association identifies the individual canner with the Association's standards and service, all of which are in the interest of the consumer, and which follow the members' products throughout the various processes of distribution.

Location of 1927 Convention

The Committee on Location, composed of the Presidents of the three participating organizations, has met with the usual experience of its predecessors, and, while it has intimately examined the invitations from over twenty cities which are seeking the Convention, it so far has made no selection. President Chase will doubtless report on this more in detail during this meeting.

Western Branch Research Laboratory

But for local labor troubles, the splendid laboratory building and equipment in San Francisco, presented to the Association by the American Can Company, would have been finished. The lot and building, deeded to the National Cannery Association, are on Battery and Commercial Streets, directly opposite the U. S. Federal Reserve Bank Building. It is peculiarly suited for laboratory purposes, and when finally finished and fully equipped, will be a living monument attesting the Association's continued interest in scientific research, which is the principal object of its endeavors. Any canner can point with pride to the completeness of this laboratory, and can truthfully say that of its kind there are no better, and few as good, in the entire United States.

Chicago University Research

Under the able direction of Dr. E. O. Jordan of the Department of Hygiene and Bacteriology of Chicago University, exhaustive physiological research is still being conducted with profit to the canning industry. The high standing of Dr. Jordan, who is handling this research, will give the results an important position in scientific literature. His work, when completed, will be another evidence of the thoroughness with which the National Cannery Association has planned all its research, the findings of which are available to scientific men as well as medical practitioners. It is a great tribute to any organization to have the cooperation and to enjoy the confidence of a man of Dr. Jordan's high standing in the scientific world.

Vitamin Studies

Vitamin studies in the last few months have been devoted to green beans and beets. Canning causes greater destruction

of vitamin C in beans than in cabbage, spinach or peas, but this loss is not greater, and probably less, than in home cooking.

During the winter addresses on the vitamin research work were made before the Illinois Home Economics Association, the Chicago Section of the American Chemical Society, the Kansas State Home Economics Association, the Home Economics Department of the Kansas State Agricultural College and the New Jersey Section of the American Chemical Society. The Home Economics Department of the University of Kansas also arranged the broadcasting of an address on vitamins from the University radio station. A preliminary report on the work now in progress was also made at the Spring meeting of the American Chemical Society in Tulsa, Oklahoma, and the Associated Press dispatches gave wide publicity to this report.

Processing Studies

The small amount of salt added to vegetables in canning slightly increases the temperature or time of process necessary for sterilization. Small amounts of sugar may also have the same effect with some products. When a border-line process is used, or when extreme conditions are present requiring a relatively high process, the sugar and salt added to vegetables in the brine may become a factor of some importance in sterilization, and it is hoped to begin a preliminary study of this subject under commercial canning conditions during the present year.

Perforation Problem

Recent examination of the 1925 experimental pack has substantiated the results of the preliminary experiments in 1924, and has again emphasized the effect of storage temperature. The 1925 experimental pack was also designed to show the effect of sugar, and the results with strawberries and sour cherries indicate that the addition of sugar tends to increase perforations. In view of these results, it is planned this summer to determine the relative effect on perforation of the use of sucrose (cane or beet sugar), dextrose (corn sugar), and levulose (fruit sugar) in packing various products. Because of the importance of the perforation problem, the work on this subject will be increased during the present year.

Bacteriological Field Survey

Preliminary work in preparation for the projected bacteriological field survey is about completed. The plan is to establish a field laboratory during the coming season and to conduct an intensive study of pea and corn cannery conditions. The purpose of the survey is to obtain information now lacking as to the distribution of spoilage organisms throughout the

canning process, and to ascertain if there are sources of contamination, at present unsuspected, which might be guarded against in canning procedure.

Origin of Heat Resistant Bacteria

Some years ago the Research Laboratory made the preliminary statement that the heat resistance of bacteria could be increased by various treatments, and recently the same observation has been made by another laboratory. Further studies are being made but the work is in too early a stage to permit a statement of the results. The length of time an organism grows at a high temperature and the temperature itself may have a profound influence on the resistance of the spores. A study of these factors, together with the study of cannery conditions previously mentioned, may lead to important suggestions as to factory control.

Cannery Waste

During the past year health officers of several states have indicated the necessity of further protection against the contamination of streams by cannery wastes. Information is not available to enable canners to meet all the requirements that some state officers are inclined to make, and it is important that the industry increase its information on the subject as rapidly as possible.

The Association recently sent a circular letter to its members, requesting information regarding steps which they have already taken with respect to this problem. A gratifying number of replies is being received, and the information they contain is valuable. Compilation of this information will prove advantageous to canners as an initial step.

The Association has also requested the assistance of the United States Public Health Service in some fundamental studies regarding the purification of canners' wastes, and this request has been taken under consideration.

Laboratory Service to Individual Members

Service to individual members during the first four months of the current year included the analysis of over 100 samples involving more or less laboratory examination, and the writing of over 600 letters dealing with technical subjects and requiring considerable study of laboratory records and publications. In addition there was the usual number of samples submitted for inspection and requests for publications and information.

Study of Tin Salts

At the last meeting of the Board of Directors, it was announced that the U. S. Bureau of Chemistry had begun a sys-

tematic study of the toxicity of tin in the form in which it occurs in canned foods. While an investigation of this kind necessarily requires considerable time, the work is well under way and is being carried forward as rapidly as practicable.

Personnel Service

Because of its wide contacts with canning crops research, the service of the Raw Products Bureau is being requested in an increasing degree in connection with selection of men for such work in other organizations. Members have consulted the Bureau with respect to men for their own permanent agricultural organizations, and have sought assistance in finding especially qualified research men to undertake study of particular problems. The Bureau has also been consulted frequently in connection with appointments to the staffs of Agricultural Colleges and Experiment Stations.

Seed-Borne "Blight" of Peas

Recent studies at the New York Agricultural Experiment Station on seed-borne diseases of peas emphasize the importance of a thorough, comprehensive investigation of the whole subject. The Station is authority for the statement that *Ascochyta*—a fungus causing blight of the vines and spotting of the pods—caused a loss of 25 per cent in the canning pea crop in that state in 1925. The Station found seed peas from some states almost always infected; seed from other states was almost entirely free from *Ascochyta*. This makes the matter of importance to both canners and seedsmen, and of especial importance to growers if it is found that *Ascochyta* can be introduced into new soils through infected seed and persist in such fields. The investigation should include both soil and seed relations and differences, if any, in variety susceptibility. It should cover both the principal canning and the principal seed-producing regions, and for this reason it is a problem that only the Federal Department of Agriculture can study effectively.

Bean Diseases

Knowledge of diseases affecting green and wax beans is inadequate, and except for the work of two or three specialists little attention has been given the subject in recent years. Last year many canners had serious losses from anthracnose, a familiar fungous parasite. This disease is often seed-borne. Mosaic, bacterial wilt, and bacterial blight are other diseases known to be seed-borne. The extent to which commercial seed stocks are infected with these diseases, the measures that might be undertaken by seed growers to prevent contamination of seed stocks, the relative importance of seed as compared with other sources from which canners' crops may be infected during the

growing season—these questions are all of great practical importance, and remain unanswered.

The Office of Vegetable and Forage Diseases in the Federal Department of Agriculture is the appropriate research organization to undertake investigation of both the bean disease and pea blight problems. Unfortunately the Department's funds for pea and bean disease studies are wholly inadequate. This is not said in criticism of the Department, for we are confident that the officials would welcome an opportunity to enlarge their scientific service.

Sweet Corn Soil Survey

Recent research has shown that it may be possible to determine deficiencies in soil fertility through examination of corn plants in the fall at the time seed is beginning to mature. Heretofore, students of soil fertility have been dependent on the results of field-plot fertilizer tests. This method is always subject to the disadvantage that the soil of the canners' fields is not identical with the soil of the test plots. Hence there is always a question as to how fully the plot results may apply to field conditions.

The sum of \$12,000 has been made available for an extensive field survey in the principal corn-producing states this season to test fully the accuracy of the new method. Through contacts of the Raw Products Bureau with this work, plans have been made to include sweet-corn canning regions in the investigation. Since the soil tests can best be made after the corn is past canning stage, special attention will be given these sections where canners grow part of their own seed stocks. In view of the relations between deficiencies in essential nutrients and yield, evenness of maturity, and susceptibility to root rot, the method promises to be of great practical value.

A Program of Sweet Corn Variety Improvement

At the request of the Raw Products Bureau a group of leading plant breeders specializing in corn improvement have formulated their views as to what may be done by Experiment Stations, canners, and seedsmen in scientific research and practical field operations to improve the type and quality of the varieties of sweet corn now grown. Agreement on a general plan for such research is the first essential in developing a unified and constructive program for sweet corn variety improvement that will combine the efforts of the research scientist, the seed producer, and the canner.

Appropriations for Certain Insect Control Projects

The appropriations made to the Bureau of Entomology by

the present Congress contain a number of items of interest to canners, among which are the following:

European corn borer	\$485,000
Japanese Beetle	280,000
Additional from the states—	
approximately	125,000
Blueberry Maggot	10,000
Oriental Peach Moth	10,000
Mediterranean Fruit Fly	15,000
Mexican Bean Beetle	32,500
Pea Aphid	11,000

Plant Quarantines

At the time of the Louisville Convention the policies and work of the Federal Horticultural Board were under attack by certain amateur and importing interests who desired less restriction in the movement of foreign plant materials into the United States. The Convention adopted a resolution endorsing the work of the Federal Horticultural Board and its administration of the plant quarantine regulations. On March first the United States Supreme Court handed down an opinion, the practical effect of which was to make invalid all state plant quarantine regulations. It is considered that the state plant quarantine laws are an essential element in an effective national policy. Overthrow of the state regulations would place a burden on the Federal quarantine administration which it is not equipped to handle. The chaotic situation resulting from the court's decision was remedied through the enactment by Congress of a law giving to the states specific authority to enact quarantine regulations.

Cooperation with Customs Division

The Customs Division of the Treasury Department and the canning industry are both interested in having the Tariff Act interpreted in such a way as to levy on imported canned foods the maximum duty possible under the law. As previously reported to you, the Assistant Attorney General in charge of Customs has indicated his desire to have our cooperation in furnishing witnesses and information in cases where the Government is contesting the claims of importers who are seeking a lower rate of duty on such foods.

Over a year ago the importers of canned pimientos were able to convince the Court of Customs Appeals that their product was entitled to a much lower rate of duty than is justified in the opinion of our domestic canners and many distributors.

With the assistance of information and witnesses furnished by the domestic industry, the Government has taken the first steps necessary for a rehearing on this subject and the Government was able to put up such a strong case that we are very

hopeful that the original court decision will eventually be reversed.

Certain importers of tomato paste or tomato sauce have recently noted appeal to the Court of Customs Appeals against a decision that their product is dutiable at 40 per cent ad valorem as tomato paste. The Association plans to follow this case closely, and be in position, through the Tomato Import Committee, to assist the Government in contesting the claim of the importers.

A recent decision of the Customs Court greatly reduces the duty on certain imported ripe olives packed in salt. The Association will look into this matter further and do what it can to protect the domestic olive canning industry.

Dating Canned Foods

The bill introduced by Representative Hammer which would require all canned foods to be marked with the date on which they are sealed, is now in the hands of the Committee on Agriculture, and there is no likelihood of action on it at the present session. Should the measure be taken up at the next session, the industry will be promptly informed and arrangements made to present the views of the canners.

Sugar Legislation

The status of the proposed sugar legislation is unchanged. The Senate has passed the Cummins bill which would permit the use of corn or fruit sugar in canned foods without requiring special labeling. The House Committee has made a favorable report on a bill that would specifically permit the use of corn sugar, fruit sugar and malt sugar in various products. Canned foods are not included in these products, and the House bill, if made law, would not change the present requirements as to canned foods. The press of business during the closing hours makes it improbable that Congress will enact any legislation of this character at the present session.

Proposed Change in Food Law Enforcement Procedure

Another bill introduced in Congress that is of interest is the amendment to the Food and Drugs Act proposed by Senator Williams of Missouri. This bill would change the procedure in cases arising under the Act by requiring that, after taking a sample or before seizure, the Secretary of Agriculture would be required to give notice to the interested party, who, if he so desires, may have a hearing before a board composed of a chemist appointed by the Secretary of Agriculture, a lawyer appointed by the Secretary of the Treasury, and a third member appointed by the Secretary of Commerce. This board would certify its

findings to the Secretary of Agriculture, and if the facts justified prosecution or seizure the Secretary would proceed as under the present law. The bill would also limit seizures to one shipping case of the article involved, except where the analyst or other officer making the examination certifies under oath that it contains poison or consists wholly or in part of a filthy, decomposed, or putrid animal or vegetable substance, etc.

A hearing on this bill has been called, but further action than this is unlikely at the present session.

Warehouse Terms and Conditions

At the Warehouse Conference held at the U. S. Department of Commerce on April 30, unanimous approval was given to the warehouse terms and conditions as finally revised by representatives of shippers, railwaymen, bankers and warehousemen present at the meeting. The Department of Commerce is now circularizing interested firms asking them to record their individual approval and acceptance of these terms and conditions. This conference, it should be understood, dealt with phases of warehousing distinct from those covered by the Warehouse Act administered by the Department of Agriculture.

Fiber Container Standards

The recommendations of the Association's Special Committee on Shipping Containers, adopted at its meeting in Chicago on March 31, have been communicated to all members of the Association and have also been widely published. In the opinion of the Committee, and of Chairman Fyfe of the Western Classification Committee, general compliance with these recommendations will serve to eliminate inadequate fiber containers and reduce complaints from distributors. It rests with the individual canner to make the recommendations effective, and thus obviate further or more drastic action by the classification committees of the railroads.